

DP 600

Dosing machine



RENS
Bakery Solutions

Rens Bakery Solutions

Respecting the Craft of Baking

Elegant, full of flavour and a feast for the eyes. Consumers are increasingly looking for honest, artisanal products at an attractive price. From freshly baked cakes to delicious petit-fours, everything is allowed for a warm moment of pampering with family and friends.

With more than 20 years of experience, we understand our trade and respect the craft. We understand the challenges of our time and know better than anyone that pastry and patisserie processing needs to be better, faster and simpler.

Quality is the pride of true craftsmanship. With love and passion for the end product, we work closely with our partners to achieve innovative total solutions. User friendly, hygienic and cost effective. Customer-specific solutions that stem from ambition and challenge and result in efficient production.

Dosing, masking and decorating viscous products

During the manufacture of cakes and pastries, filling, masking and decorating are labour-intensive tasks. The dosing machine can be integrated into an existing line and thus connect seamlessly to your production process. The machine also functions as a standalone machine. With this solution, whipped cream, fruit filling, cream and other viscous products are dosed and applied with ease, simplifying and speeding up the production process. More accurate dosing quantities and a reduction in loss are the result.

General description

The dosing machine, like all other solutions from Rens Bakery Solutions, is assembled in a customer-specific way. The dosing machine can be supplied as an automatic or manual version. In the manual version, filling quantities are set by means of a handwheel.

If you choose the fully automatic version, the dosing machine is automatically controlled by servomotors. Via the HMI screen, various recipes can be created, and the machine sets the dosing quantity, speed, post-suction, product height and other custom settings. This allows you to fill hundreds of products per hour with the correct dosage.

The various attachments allow the dosing machine to be used for filling, masking or decorating. For example, it is possible to make caps and rosettes. All attachments are supplied by Rens Bakery Solutions. These are custom made based on the product you want to produce. Optionally, the machine can be equipped with an (automatic) rotation platform to further expand the utility of the machine. In the case of automation of product input and output, the filling process can take place either in tandem or as a start/stop.

The machine can be delivered fully IP69K. Its hygienic design and open structure makes it easy to keep clean. By means of couplings, the machine can be installed on the line at fixed positions.

Dosage volumes adjustable from 30 mL to 1,000 mL.

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